

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

1. (Currently amended) A method of extracting volatile components applicable for a food or drink by which volatile components are obtained by super heated steam extraction of tasty materials including roasted coffee beans or tea leaves following tea manufacturing, the method comprising:
 - directing super heated steam produced from deoxygenated water into contact with the tasty material including roasted coffee beans or tea leaves following tea manufacturing, wherein the directing is carried out within a sealed container under an inert gas atmosphere;
 - recovering the super heated steam after said directing of said super heated steam, wherein the super heated steam extraction is carried out using the super heated steam that is set to a temperature higher than 140°C but no higher than 500°C, wherein a steam flow rate of 0.3 to 30 kg/h is used per 1 kg of tasty material, wherein said directing of said super heated steam is carried out for 5 to 30 minutes, wherein a recovery rate of the volatile components by the super heated steam extraction is 0.01 to 10% by weight as a solid with respect to the tasty material, and wherein the super heated steam is used at normal pressure;
 - obtaining an aqueous extract by water extraction of the tasty material following the super heated steam extraction; and
 - mixing the aqueous extract and the volatile components.

2-6. (Canceled)

7. (Currently amended) The method of extracting volatile components according to claim 1, wherein the tasty material includes ~~[[of]]~~ roasted coffee beans.

8. (Original) The method of extracting volatile components according to claim 7, wherein the coffee beans are at least one type selected from the group consisting of *Coffea arabica*, *C. canephora* var. *robusta*, *C. canephora* var. *conulon* and *C. liberica*.

9. (Currently Amended) The method of extracting volatile components according to claim 7, wherein the roasted coffee beans are obtained by roasting raw coffee beans using a roasting super heated steam.

10. (Currently Amended) The method of extracting volatile components according to claim 9, wherein the roasting super heated steam used to roast the raw coffee beans is set to a temperature higher than 107°C but no higher than 500°C.

11. (Currently Amended) The method of extracting volatile components according to claim 9, wherein the roasting super heated steam used to roast the raw coffee beans is set to a temperature higher than 140°C but no higher than 500°C.

12. (Currently Amended) The method of extracting volatile components according to claim 9, wherein the raw coffee beans are roasted using the roasting super heated steam at 1 to 30 kg/h per 1 kg of the raw coffee beans.

13. (Currently Amended) The method of extracting volatile components according to claim 7, wherein the roasted coffee beans are obtained by roasting raw coffee beans using at least one type of method selected from the group consisting of far infrared roasting, hot air roasting, direct flame roasting and charcoal roasting.

14. (Original) The method of extracting volatile components according to claim 7, wherein the L value of the roasted coffee beans is 15 to 33.

15. (Cancelled).

16. (Original) The method of extracting volatile components according to claim 15, wherein the tea leaves are at least one type selected from the group consisting of green tea, oolong tea, black tea, barley tea, adlay tea, jasmine tea, Pu-Erh tea, rooibos tea and herb tea.

17. (Currently Amended) The method of extracting volatile components according to claim 1, further comprising cooling the steam after said directing said super heated steam into contacting the tasty material.

18. (Currently Amended) The method of extracting volatile components according to claim 1, further comprising drying the steam by freeze-drying or spray-drying after said directing said super heated steam into contact with the tasty material.

19-23. (canceled)

24. (Withdrawn) A volatile component obtained by the method of extracting volatile components according to claim 1.

25. (Withdrawn) The volatile component according to claim 24 containing solid matter originating in the tasty material at 0.01 to 10% by weight.

26. (Withdrawn) A food or drink containing the volatile component according to claim 24.

27. (Withdrawn) The food or drink according to claim 26, wherein the food or drink is a coffee drink, tea drink, milk drink, concentrated extract for a dispenser, instant coffee or instant tea.

28. (Withdrawn) The food or drink according to claim 26 containing an aqueous extract obtained by water extraction of a tasty material following the steam extraction.

29. (Withdrawn) The food or drink according to claim 26 containing an aqueous extract obtained by water extraction of a tasty material of the same type that is not subjected to the steam extraction.

30. (Canceled)

31. (Previously Presented) The method according to claim 1, wherein the food or drink is a coffee drink, tea drink, concentrated extract for a dispenser, instant coffee or instant tea.

32-36. (Cancelled)